

For Immediate Release

Contact: Julie Davis 615-443-9266

LOGAN'S ROADHOUSE® TO SUPPORT HURRICANE EVACUEES THROUGH DINE-FOR-AMERICA INITIATIVE

Growing casual concept joins industry leaders in supporting Americans in crisis

NASHVILLE, Tenn. (September 29, 2005) – Logan's Roadhouse, Inc. ("Logan's") today announced that its company-operated restaurants are joining the National Restaurant Association's "Dine-For-America" event on October 5th to raise funds for Americans who have been affected by the Gulf Coast hurricanes. The growing casual concept will donate 100% of its profits on October 5th to the relief efforts being led by the American Red Cross.

"In this time of great need, it is vital that Logan's Roadhouse® – America's roadhouse – reaches out to help Americans who are in crisis," said Logan's President and Chief Operating Officer Tom Vogel. "When Hurricane Katrina struck the Gulf Coast, Logan's immediately initiated a number of relief efforts for our employees. We think it's important also to participate in this industry-wide initiative to provide continuing support to all Americans affected by this catastrophe."

After Hurricane Katrina hit, Logan's immediately sent three 18-wheeler trucks into the affected areas loaded with ice, bottled water and bags of Logan's peanuts for its employees and their communities. One truck also specifically helped support the Gulfport, Mississippi Police Department staff while they set up the local crisis management command center. Employees from across the company's system and Home Office donated over 1,000 boxes of relief supplies for people in the affected areas and also donated money to the newly established "Logan's Roadhouse Relief Fund." Earlier in the season, Logan's established a toll-free Hurricane Hotline for gathering and sharing information with team members. The outgoing message continues to be updated frequently and is also being used to gather information to determine employee needs.

"I was extremely inspired by the outpouring of generosity from our team members in the wake of Hurricane Katrina, and participating in Dine-For-America is one of the ways that we can show that the company appreciates their efforts and shares their concerns," said Vogel. Referring then to the impact of Hurricane Rita, Vogel said, "I know that our team members all share the Logan's values and supporting the communities we serve is one of our important aspirations."

Logan's Roadhouse is modeled after 1940s and 1950s roadhouses, with rough-sawn cedar wood siding and the restaurant encourages guests to "come as they are." Logan's trademark complimentary buckets of peanuts are at each table and tossing the shells on the floor is expected. Logan's is known for great steaks; the beef is hand-cut on premises from fresh certified USDA Midwestern, corn-fed cattle and a signature item is the 9-ounce choice sirloin. The menu, with over 30 entrees, also features baby back ribs, mesquite-grilled chicken, seafood items, and salads. Appetizers include San Antonio Chicken Wraps and the Lightnin' Hot Shrimp Bucket with the shrimp cooked fresh in the restaurant. Complimentary yeast rolls are made from scratch throughout the day. Logan's Roadhouse restaurants also have a full service bar that offers many drink selections, including "longnecks" and a variety of other beers and signature Roadhouse Teas. Logan's recently won a prestigious restaurant industry award for "Best Menu Revamp." Winning a MenuMasters Award is considered to be a top honor among restaurateurs; the annual competition is sponsored by the industry publication *Nation's Restaurant News*.

Headquartered in Nashville, Tennessee, Logan's Roadhouse, Inc. presently runs 128 company-operated and 23 franchised Logan's Roadhouse restaurants in 19 states. Logan's Roadhouse, Inc. is a wholly owned subsidiary of the publicly held CBRL Group, Inc. (NASDAQ: CBRL).

More information about the National Restaurant Association's Dine-For-America initiative is available at www.dineforamerica.org.